

- OYSTERS** / natural, mignonette / 5
- BLUE EYE** / lightly cured, cumin, cajun oil, pickled corn, coriander seed / 17
- TARTARE** / hand chopped wagyu beef, isot pepper, sumac / 17
- CARPACCIO** / ora king salmon, parsley mayonnaise, micro celery / 14
- BASQUE GILDA** / white anchovy, green olive, guindilla pepper / 4.5ea
- MUSSELS** / freekeh, onion, dill, cinnamon / 4.5ea
- CROQUETA** / jamón ibérico, manchego, mojo rojo / 6ea
- PATE** / chicken liver, beetroot caramel, parsley oil / 16
- FREMANTLE OCTOPUS** / harissa, potato foam, crispy parsley / 21
- CHARCUTERIE** / a selection of freshly cut, cured meats / 29
- CHARCUTERIE & CHEESE BOARD** / weekly rotating / 35
- FISH OF THE DAY** / braised beans, tomato, gremolata / 34
- PORK CHOP** / free range 300g, parsnip puree, fennel jam, jus, micro chervil / 37
- ROASTED EGGPLANT** / spiced tomato sugo, macadamia, crispy chickpeas / 29
- MANTI** / veal shank, lamb neck, spinach, garlic yoghurt, marsh butter / 32
- SCOTCH FILET MS4+ 350g** / 28 day dry aged, pasture fed / 52
- WHOLE MARKET FISH** / lemon & butter sauce, fried capers / MP
- CAULIFLOWER** / sucuk sausage, egg, manchego / 17
- FLAT BEANS** / turkish style beans, yoghurt foam, foccacia / 15
- PATATAS BRAVAS** / aioli, tomato sugo, chives / 15
- HEIRLOOM CARROTS** / almond dukkah, tahini, pickled padron peppers / 15
- CHARGRILLED BROCCOLINI** / macadamia purée, alto extra virgin olive oil / 15
- ROASTED LEEKS** / almond milk, curry oil, walnuts / 15
- LEAFY GREENS** / coral, endive & radicchio, herbs & chardonnay vinaigrette / 9